

## CLASSIC NACHOS



Serves 4



Prep Time 10 minutes



Cook Time 20-25 minutes



### INGREDIENTS

- 400g lean beef mince
- 525g jar **HEINZ [SERIOUSLY] GOOD™ Spicy Nachos Simmer Sauce**
- 400g can **Wattie's Red Kidney Beans in Springwater**, well drained
- 150g pkt corn chips
- ½ cup grated cheese

### METHOD

1. Heat a dash of oil in a frying pan and over a high heat brown mince. This may be best done in 2 batches.
3. Reduce heat. Pour over **HEINZ [SERIOUSLY] GOOD™ Spicy Nachos Simmer Sauce** and add **Wattie's Kidney Beans**. Stir and simmer for 15-20 minutes, until the mince is cooked.

4. Place corn chips in an oven proof dish. Spoon over the nacho mix. Scatter over grated cheese. Place under a preheated grill, and grill for 3-4 minutes until the cheese is melted.

## **TIPS**

Serve with guacamole or tomato salsa.